

GINO D'ACAMPO

Spring & Summer

I was born and raised in Italy and my homeland has always shaped the way I cook and eat, so it's exciting to have the opportunity to create a menu that expresses my passion for these Italian dishes.

The dishes reflect the soul and character of Italy's many different regions and I've included lots of favourites from my books and TV programmes. This is Italian food as it should be: no compromises. I'm using the best, well-sourced, seasonal ingredients to make sure that every dish brings you the real taste of Italy.

*I'm dedicating this menu to my late father, **Ciro D'Acampo**, who always said to me: "Stop dreaming and get on with it".*

A handwritten signature in a cursive style, written in a dark brown or gold color. The signature is stylized and appears to be the name 'Ciro'. Below the signature, the letters 'xxx' are written in a simple, sans-serif font.

Aperitivi

The ritualistic Italian tradition of pre-dinner drinks to ignite the appetite.

APEROL SPRITZ

Aperol, Prosecco, soda
£9.75


ENZONI

Malfy Originale gin, Campari,
lemon & green grapes 
£9.50

GINO & THE GIANT PEACH

Aelred Nectarine aperitif, Chamberyzette
strawberry aperitif, Prosecco & soda
£10.25

BELLINI

Enjoy the classic peach Bellini or try our
mango & passion fruit variation 
£9.25

HUGO SPRITZ

Hotel Starlino elderflower aperitivo, Fiorente elderflower liqueur,
Prosecco, lime soda & mint
£9.95

GINO'S MARTINI

Absolut Elyx vodka, Martini Bianco vermouth
& Cerignola olives
£10.25

BLOOD ORANGE & GRAPEFRUIT SPRITZ

Campari, Hotel Starlino Arancione Aperitivo,
pink grapefruit, Prosecco & soda
£9.75

CRODINO APERITIVO

A punchy sparkling aperitif with flavours of bitter orange (0%)
175ml £6.75

Pane & Olive

PANE ALL'AGLIO CON FORMAGGI £8.50
Garlic bread with mozzarella & smoked provola cheese (V)

PANE ALL'AGLIO £6.75
Garlic bread with fresh garlic & extra virgin olive oil (VE)

PANE ALL'AGLIO CON ACCIUGHE £8.50
Garlic bread with San Marzano tomatoes & anchovies

OLIVES £5
Marinated giant Apulian Cerignola olives (VE)

PANE DELLA CASA £6.75
Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino Romano, pane carasau, served with a creamy pesto dip (V)

Stuzzichini

In Italy, sharing food is a way of life...

TRE CICCHETTI

Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil | King prawn bruschetta with chilli mayonnaise | Heritage tomato & basil bruschetta

£29

SCARPETTA CON POMODORO

Home baked focaccia & ciabatta breads served with marzanino tomatoes, extra virgin olive oil, garlic & fresh basil (VE)

£16

GINO'S ANTIPASTI

Parma ham, coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino Romano, buffalo ricotta, marinated giant Apulian Cerignola olives, chargrilled baby artichokes, semi-dried tomatoes & freshly baked Italian breads

£29.95

Bruschetta & Antipasti

GAMBERONI FRITTI £13.95
Tempura-style king prawns with courgette, red pepper & spicy mayonnaise

COCKTAIL DI GAMBERETTI £14.25
Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread

BURRATA £12.50
Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau (V)

MINISTRONE £9.75
Classic Italian vegetable soup (VE)

ASPARAGI £12
Fried duck egg with pecorino & asparagus (V)

ARANCINE AL RAGÙ £11.50
Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce

CAPRESE £11.50
Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil (V)

BRUSCHETTA CON GAMBERONI £13.25
Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

BRUSCHETTA AL PROSCIUTTO DI PARMA £12.50
Parma ham & spicy 'nduja with honey & pistachio on toasted ciabatta

COSTINE DI MAIALE £12.50
Tuscan-style barbecued pork ribs with spicy 'nduja & balsamic

BRUSCHETTA AL POMODORO £9.75
Heritage tomato & basil on toasted ciabatta (VE)

CALAMARI FRITTI £11.75
Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

Carpaccio & Tartare

CARPACCIO DI MANZO £15
Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket

TARTARA DI TONNO £15
Spicy line caught yellowfin tuna tartare with a slow cooked egg yolk & crisp Sardinian flatbread

Insalate

TRE COLORI Avocado & heritage tomatoes with buffalo mozzarella, extra virgin olive oil & fresh basil (V)	£16.95	BRESAOLA Finely sliced air dried beef with shaved courgette, wild rocket, hazelnuts, pecorino Romano & freshly baked grissini	£16.95
INSALATA ESTIVA Goat's cheese with heritage tomatoes, candied beetroot, spinach, watercress, basil & pistachio (V)	£16.95	CESARE Grilled chicken with gem lettuce, crispy guanciale, croutons, pecorino Romano & Caesar dressing	£17.50

Pasta & Risotto

LASAGNE Layers of pasta with slow cooked beef ragù, baked with a creamy bechamel sauce, pecorino Romano & fresh basil pesto	£17.50	SPAGHETTI ALL'ARAGOSTA Spaghetti alla chitarra with sautéed half lobster, baby plum tomatoes, white wine, garlic & Calabrian chilli flakes	£33.95
LINGUINE ALLE VONGOLE Palourde clams with their sweet flavour & plump meat are delicious in this classic Italian pasta dish with white wine, garlic, baby plum tomatoes & Calabrian chilli flakes	£19.50	CAVATELLI ALLA NORMA Slow cooked aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese (V)	£17
RAVIOLI CON GAMBERI ROSSI Fresh filled pasta with wild red Sicilian prawns, garlic, chilli, cherry tomatoes & fresh basil	£19.95	FETTUCCINE CON GAMBERONI Sautéed king prawns, fresh basil pesto & baby plum tomatoes	£19.75
TROFIE ALL'ARRABBIATA Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes (VE)	£14.95	TROFIE AL SALMONE AFFUMICATO Thin twisted pasta from Liguria with smoked salmon, asparagus, lemon & a creamy mascarpone sauce	£18.50
LINGUINE AI FRUTTI DI MARE Fresh seafood pasta with wild red prawns, mussels, clams, calamari, baby plum tomatoes & Calabrian chilli flakes	£22.25	BUCATINI ALLA CARBONARA Thick spaghetti with a hole running through the centre, with crispy guanciale, hen's egg yolk & pecorino Romano	£17.50
FETTUCCINE ALLA BOLOGNESE Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano	£17.95	RISOTTO PRIMAVERA Risotto mantecato with asparagus & sugar snap peas, caramelised garlic & extra virgin olive oil (V)	£18.50

Pizza Al Forno

We follow traditional methods when it comes to making our pizza, similar to the techniques used in Naples, it's birthplace.

CAPRICCIOSA Roast Italian-style porchetta, San Marzano tomatoes, grilled baby artichokes, chestnut mushrooms & Leccino olives	£16.50	MARGHERITA PICCANTE CON BURRATA Burrata di Puglia with an indulgent creamy heart, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil (V)	£18
PROSCIUTTO DI PARMA Parma ham, mozzarella, San Marzano tomatoes, wild rocket & pecorino Romano	£17.50	CAPRINO Goat's cheese, San Marzano tomatoes, grilled marinated vegetables & wild rocket (V)	£17
CARBONARA Creamy pecorino Romano sauce, slow cooked egg yolk & crispy guanciale	£17.50	MARGHERITA Mozzarella, San Marzano tomatoes, extra virgin olive oil & fresh basil (V)	£15
CALZONE Folded pizza stuffed with mozzarella, San Marzano tomatoes, fresh basil, roast peppers & salame Napoli	£17.50	PICCANTE Spicy salame, 'nduja, roast peppers, mozzarella, San Marzano tomatoes & Calabrian chilli flakes	£17.50

Secondi

We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources. Passionate about provenance, our meat & poultry are fully traceable back to the farm. It's this attention to detail that makes it some of the finest you will ever taste.

BRANZINO Pan fried sea bass fillets with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil	£25.95	SALMONE Loch Duart salmon fillet with garlic spinach & Martini Bianco creamy butter sauce 🍷	£25.75
SCALOPPINE DI POLLO Pan fried chicken escalopes with garlic green beans, lemon & caper butter sauce	£23.50	POLLO MARINATO Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce	£23.50
PANCIA DI MAIALE ALLA PIEMONTESE Slow cooked crispy pork belly with candied beetroot, roast red onion, spinach & watercress salad with toasted hazelnuts 🍷	£19.75	POLPETTE Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta	£18.95
TONNO AL PEPE Pepper line caught yellowfin tuna steak with garlic green beans, baby plum tomatoes & Leccino olives 🍷	£25.95	MELANZANE ALLA PARMIGIANA Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto 🍷	£16.50
POLLO RIPIENO DI MOZZARELLA Crispy chicken breast stuffed with mozzarella, semi-dried tomatoes & fresh basil pesto	£23.50	MERLUZZO NAPOLETANA Wild Atlantic cod with salame Napoli, new season potatoes, baby plum tomatoes & fresh rosemary	£25.95
VITELLO ALLA MILANESE Crispy fried veal escalope in breadcrumbs, garlic, rosemary & sage	£26	ITALIAN STYLE CHEESEBURGER Grilled Angus beef patty & provolone cheese on a brioche bun with fries & spicy mayonnaise	£17.95

Griglia

A traditional Italian style of cooking, focusing on simple ingredients, that use the fire to enhance their flavour.

BISTECCA

The finest grass & grain fed Angus beef including the very best of British

SIRLOIN (300g/225g) £39.95/£29.95

RIBEYE (300g/225g) £42.50/£31.95

FILLET (225g) £39

Served with fries and your choice from one of our freshly prepared sauces; green peppercorn, creamy mushroom, red wine, salsa verde

TAGLIATA DI MANZO

Ribeye on the bone (800g) to share, served with fries & a choice of two sauces
£76.95

CHATEAUBRIAND

Fillet steak (450g) to share, served with two sauces of your choice & roast new potatoes with garlic & rosemary
£73

Contorni

The provenance of our ingredients is extremely important to us, that's why we source quality seasonal vegetables & salad leaves, locally grown where possible, so that they are at their freshest.

VERDURE GRIGLIATE Grilled aubergine, peppers & courgette marinated in garlic with extra virgin olive oil & fresh mint (VE) (GF)	£5.95	INSALATA DI RUCOLA Rocket & pecorino salad with extra virgin olive oil (V)	£5.75
INSALATA DELLA CASA Mixed salad leaves with cucumber & baby plum tomatoes (VE)	£5.95	BROCCOLETTI Sautéed tenderstem broccoli with fresh red chilli & pangrattato (VE)	£5.95
SPINACI Spinach with garlic & extra virgin olive oil (VE) (GF)	£5.95	PATATINE FRITTE CON TARTUFO Potato fries with truffle pecorino (V)	£6.50
ZUCCHINE FRITTE Courgette fries (V)	£5.95	PATATINE FRITTE Potato fries (V)	£5.25
PISELLI E GUANCIALE Sautéed seasonal peas with crispy guanciale (GF)	£5.50	PATATE AL FORNO Roasted rosemary, garlic & olive oil potatoes (VE) (GF)	£5.25

SUNDAY ROASTS

AVAILABLE SUNDAYS | 12NOON - 6PM

**ITALIAN-STYLE
PORCHETTA**
£20.50

**HERB ROAST
MARINATED CHICKEN**
£19.50

**SLOW ROAST GRASS
FED BEEF RUMP**
£21.50

All served with crisp golden roast potatoes, vegetables, Yorkshire pudding & roasting gravy.

BAMBINO
UNDER THE AGE OF 11
Offering a selection of classic Italian dishes in smaller portions.

**VEGETARIAN, VEGAN OR
GLUTEN INTOLERANT?**
Ask your server to see our separate menus.

JOIN GINO REWARDS TODAY OUR LIFESTYLE REWARDS CLUB

Earn points every time you drink & dine at any of our amazing restaurants, together with a Welcome Dining Gift. In addition, enjoy an array of many other Gino Lifestyle Rewards. Scan the QR code below to download the app and take a look at our latest seasonal magazine.

SCAN HERE



ALLERGIES & INTOLERANCES

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen & calorific information is available on request.

Metodo Martinotti

Wines produced with the Martinotti Method or Charmat Method are born from still wines. Then the creation of bubbles happens in large, pressurized vessels rather than individual bottles. An Italian-French invention we can all get behind!




	125ml	Bottle
CAVIT DOC BRUT Veneto <i>Light & fruity, hints of apple, pear & ripe stone fruits. (VE)</i>	£8.95	£36.50
VINO D'ACAMPO DOC BRUT Veneto <i>Zesty & versatile, pleasing aromas of apple & stone fruit. (VE)</i>	£9	£37.50
MONTRESOR MILLESIMATO DOC EXTRA DRY Veneto <i>Delicate aromas of green apple & white flower. Fresh & persistent fizz with wonderful orchard fruit flavours.</i>	£9.25	£40
MONTRESOR ROSÉ MILLESIMATO DOC EXTRA DRY VENETO ⬠ <i>Berry & red currant aromas, red apple & raspberry on the palate. (VE)</i>	£10.00	£42.00

Metodo Tradizionale

The Traditional Method is arguably the most appreciated & renowned for creating sparkling wine of the highest quality. The transformation from still to sparkling wine occurs entirely inside the bottle where the blended base wine takes a long journey, evolving & developing to create complex & intense flavours. Salute!

	125ml	Bottle
FERGHETTINA BRUT DOCG Lombardia ⬠ <i>Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. (VE)</i>	£11.25	£64
FERGHETTINA MILLEDI DOCG BRUT Lombardia <i>Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. (VE) Magnum: £117</i>	-	£66
FERGHETTINA ROSÉ DOCG BRUT Lombardia <i>Grape: Pinot Nero. Strawberries, redcurrants & brioche. Long, layered finish. (VE) Magnum: £121</i>	£13.50	£68
FERGHETTINA SATÉN DOCG BRUT Lombardia <i>Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. (VE)</i>	-	£70
LAURENT-PERRIER LA CUVÉE BRUT NV Tours-sur-Marne <i>Grapes: Pinot Noir, Chardonnay & Meunier. Citrus palate with ripe & toasty fruit. Elegant finish. (VE)</i>	£15.75	£80
LOUIS ROEDERER COLLECTION BRUT NV Reims <i>Grapes: Pinot Noir, Chardonnay & Meunier. Elegant & complex, red apple & plum with floral highlights. Magnum: £169</i>	-	£92
VEUVE CLICQUOT BRUT NV Reims <i>Grapes: Pinot Noir, Chardonnay & Pinot Meunier. A fine perlage, yellow & white fruits, brioche & vanilla. (VE)</i>	-	£95
BOLLINGER ROSÉ BRUT NV Aÿ <i>Grapes: Pinot Noir, Chardonnay & Meunier. Peach, strawberry & grapefruit, with a sweet shortbread biscuit finish.</i>	-	£120
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV Tours-sur-Marne <i>Grape: Pinot Noir. Honeysuckle, ripe peach, citrus with a slightly toasty finish. (VE) Magnum: £245</i>	-	£130
DOM PÉRIGNON BRUT Épernay <i>Grapes: Pinot Noir & Chardonnay. Complex & refreshing notes of honeysuckle, toasted almonds, ripe fruit & vanilla. (VE)</i>	-	£315
LOUIS ROEDERER CRISTAL BRUT Reims <i>Grapes: Pinot Noir & Chardonnay. Balanced & refined, powerful mineral quality, white fruit, honey & brioche. (VE)</i>	-	£385

Vini Bianchi

	175ml	250ml	Bottle
PIEMONTE			
CORTESE - Alasia, Piemonte Grape: Cortese. Grapefruit & honeysuckle. Crisp with lemon fruit freshness. (VE)	£7	£9.25	£26.75
SAUVIGNON BLANC CAMILLONA - Il Cascinone, Piemonte Grape: Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus. (VE)	£10	£12.25	£35.25
GAVI DI GAVI - Alasia, Piemonte Grape: Cortese. Fresh & textured palate. Stone fruit & pear. Zesty & dry finish. (VE)	£12	£15.25	£44
RIESLING LANGHE - Poderi Colla, Piemonte Grape: Riesling. Lime citrus & lightly honeyed notes. Crisp green apple, mineral with a touch of spice, an excellent example of a fine Riesling.	-	-	£54
TRENTINO			
CHARDONNAY - Terrazze della Luna, Trentino Grape: Chardonnay. Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish. (VE)	£8.75	£10.75	£31
CHARDONNAY MASO TORESELLA - Cavit, Trentino Grape: Chardonnay. Burgundy-style Chardonnay. Textured mouthfeel. Candied citrus & stonefruit with spiced-oak notes, balanced by fresh acidity on the finish. (VE)	-	-	£56
FRIULI			
SAUVIGNON BLANC COLLIO - Vidussi, Friuli-Venezia Giulia Grape: Sauvignon Blanc. Dry, complex & intense. Aromas of passion fruit & guava. Elderflower & gooseberry on the palate. Balanced weight & freshness on the finish. (VE)	-	-	£42
VENETO			
PINOT GRIGIO - Vino D'Acampo, Veneto Grape: Pinot Grigio. Fresh & dry. Orchard fruits & lightly honeyed notes. Citrus finish. (VE)	£9	£11.25	£32.50
SOAVE CLASSICO GRAN GUARDIA - Montresor, Veneto Grape: Garganega, Trebbiano di Soave. Textured white. Honeysuckle & stone fruit. Fresh, lightly nutty & spicy finish. (VE)	-	-	£36
MARCHE			
VERDICCHIO CLASSICO - Monte Schiavo, Marche  Grape: Verdicchio. Dry, textured palate with stone fruit. Fresh with a hint of nuttiness. (VE)	-	-	£33.50
ABRUZZO			
PECORINO - Contesa, Abruzzo Grape: Pecorino. Layers of peach & tropical fruits. Dry & textured with lively freshness. (VE)	-	-	£38
SICILIA			
CATARRATTO DA VERO - Adria Vini, Sicilia  Grape: Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish. (VE)	£7.25	£9.75	£28.25
GRILLO OLLI - Feudo Maccari, Sicilia Grape: Grillo. Layered & dry. Mandarin, stone fruit & white spice. Citrus peel on the finish.	-	-	£42
CAMPANIA			
FALANGHINA - Montecalvo, Campania  Grape: Falanghina. Citrus & stone fruit with white spice on the finish.	-	-	£38
GRECO DI TUFO - Villa Raiano, Campania Grape: Greco. Dry & savoury. Aromas of anise & lime citrus. Pear & grapefruit on the palate with a touch of spice. Good length on fresh finish.	-	-	£52
SARDEGNA			
VERMENTINO DI GALLURA KINTARI - Sa Raja, Sardegna Grape: Vermentino. Fresh & vibrant with subtle citrus & honey aromas. Textural palate with herbal notes & ripe apricot character with a mineral finish. (VE)	-	-	£48

Vini Rossi

	175ml	250ml	Bottle
PIEMONTE			
BARBERA - Araldica, Piemonte	£7	£9.25	£26.75
<i>Grape: Barbera. Fresh & juicy, medium-bodied. Notes of sour cherry & savoury spiciness. (VE)</i>			
MERLOT SOLITI - Il Cascinone, Piemonte	£10.25	£12.75	£36
<i>Grape: Merlot. Full-flavoured. Dark berries, toasty spice backed by ripe tannins with a fresh finish. (VE)</i>			
PINOT NERO MONFERRATO - Il Cascinone, Piemonte	£11.50	£14	£40
<i>Grape: Pinot Nero. Medium-bodied. Wild plum & bramble fruit with a touch of spice. (VE)</i>			
NEBBIOLO MONFERRATO AVAMPOSTI - Il Cascinone, Piemonte	-	-	£46
<i>Grape: Nebbiolo. Full-bodied. Ripe plum & black cherry with notes of light spice. Firm tannins. (V)</i>			
BARBERA D'ASTI SUPERIORE RIVE - Il Cascinone, Piemonte	-	-	£48
<i>Grape: Barbera. Abundance of wild blackberries & dark cherries. Notes of chocolate & toasty oak.</i>			
BAROLO - Alasia, Piemonte	-	-	£66
<i>Grape: Nebbiolo. Full-bodied. Dark plum, leather & wood smoke. Ripe tannins & fresh finish. (V)</i>			
BAROLO BUSSIA DARDI LE ROSE - Poderi Colla, Piemonte	-	-	£125
<i>Grape: Nebbiolo. Complex & powerful. Plummy fruit, dried figs, leather & spicy notes. Well-integrated oak following 28 months in French oak. Balanced with fine freshness. (V)</i>			
TRENTINO			
PINOT NERO SUPERIORE BRUSAFER - Cavit, Trentino	-	-	£58
<i>Grape: Pinot Nero. Medium-bodied. Raspberry & blackcurrant fruit with herbal notes. Supple & velvety tannins balanced with a fresh, delicate finish.</i>			
VENETO			
VALPOLICELLA RIPASSO - Riondo, Veneto	£12.25	£15.50	£44.50
<i>Grapes: Corvina, Corvinone & Rondinella. Intense, full & dry. Ripe dark fruits & subtle spice.</i>			
AMARONE DELLA VALPOLICELLA - Riondo, Veneto	-	-	£85
<i>Grapes: Corvina, Rondinella & Corvinone. Cherry jam with notes of vanilla & coffee beans. (V)</i>			
AMARONE DELLA VALPOLICELLA MORANDINA - Prá, Veneto	-	-	£140
<i>Grapes: Corvina, Corvinone, Rondinella. Full-bodied, intense & complex. Wild cherry, plum, cacao & liquorice notes with bitter cherry & spiced hints. Ripe tannins. Magnum: £260</i>			
ABRUZZO			
MONTEPULCIANO D'ABRUZZO - Contesa, Abruzzo	£11	£13	£37
<i>Grape: Montepulciano. Damson & blackcurrant fruit with a hint of spice. Youthful tannins. (VE)</i>			
PUGLIA			
SANGIOVESE - Ancora, Puglia	-	-	£28.25
<i>Grape: Sangiovese. Medium-bodied. Blackberry fruit with a hint of spice. Tangy & fresh. (VE)</i>			
PRIMITIVO VERSANTE - Vallone, Puglia	£9.50	£12	£35
<i>Grape: Primitivo. Medium-bodied. Plum & wild cherry fruit, ripe tannins with a fresh finish. (VE)</i>			
NEGROAMARO APPASSIMENTO - Vallone, Puglia	-	-	£38.75
<i>Grape: Negroamaro. Full-bodied & off-dry. Ripe black cherry, bramble, dried fruit & coffee. (V)</i>			
GRATICCIAIA - Vallone, Puglia	-	-	£118
<i>Grape: Negroamaro. Richly flavoured, full-bodied, intense & complex. Layers of black cherry, cassis, tobacco & chocolatey notes with hints of spice. Meaty & savoury, balanced finish.</i>			
SICILIA			
NERO D'AVOLA DA VERO - Adria Vini, Sicilia	£8	£10.25	£29.25
<i>Grape: Nero D'Avola. Plum & bramble fruit with savoury & herbal notes. Soft & fresh. (VE)</i>			
NERO D'AVOLA SAIA - Feudo Maccari, Sicilia	-	-	£69
<i>Grape: Nero d'Avola. Plum & cherry fruit with notes of coffee. Well-integrated oak following 14 months in French barriques. Silky smooth tannins finishing with mouth-watering freshness.</i>			

Vini Rossi

	175ml	250ml	Bottle
CAMPANIA			
AGLIANICO - Villa Raiano, Campania Grape: Aglianico. Full-bodied & dry. Plum, black fruits & smoky notes. Firm ripe tannins.	-	-	£50
TAURASI - Villa Raiano, Campania Grapes: Aglianico. Full-bodied. Spicy black fruits, liquorice & dark chocolate, with a fresh finish.	-	-	£72
SARDEGNA			
CANNONAU DI SARDEGNA INKIBI - Sa Raja, Sardegna Grape: Cannonau. Medium-bodied, bright & fleshy. Juicy red berry & forest fruits notes. (V)	-	-	£52
TOSCANA			
CHIANTI CLASSICO RISERVA - Uggiano, Toscana Grapes: Sangiovese & Canaiolo. Richly-flavoured. Plum & wild cherry fruit with balsamic notes. Dry, polished tannins & vibrant freshness. (VE)	-	-	£42
SAN FIORENZO BOLGHERI - San Fiorenzo, Toscana Grapes; Merlot, Cabernet Sauvignon. Bordeaux-style red. Rich & structured. Layers of bramble & black cherry fruit. Firm tannins with a twist of sour cherry acidity on the finish.	-	-	£68
CHIANTI CLASSICO IL GRIGIO GRAN SELEZIONE - San Felice, Toscana Grapes: Sangiovese & Pugnitello. Ripe plum & black fruit. Spicy oak, fine tannins with a fresh finish.	-	-	£91
BRUNELLO DI MONTALCINO CAMPOGIOVANNI - San Felice, Toscana Grape: Sangiovese Grosso. Wild berry fruit, plum, aromatic cedar, tobacco leaf & tanned leather. Fine tannins, developing into a long, persistent & fruit-filled finish.	-	-	£115
TIGNANELLO - Antinori, Toscana Grapes: Sangiovese, Cabernet Sauvignon & Cabernet Franc. Notes of black cherries, raspberries & plum. Spicy aromas of cloves & liquorice on the nose. Vibrant & velvety tannins, long finish.	-	-	£350

Vini Rosé

	175ml	250ml	Bottle
NORTHERN ITALY			
PINOT GRIGIO ROSÉ - Vino D'Acampo, Lombardia Grapes: Pinot Grigio, Barbera & Pinot Nero. Dry with cherry & raspberry notes. (VE)	£9.25	£11.25	£32.50
BARDOLINO CHIARETTO - Montresor, Veneto  Grapes: Corvina, Rondinella & Molinara. Fresh & zesty. Berry & pomegranate fruit. (VE)	£10.25	£12.50	£35.75
PROVENCE, FRANCE			
CHÂTEAU MIRAVAL - Cotes de Provence, France  Grapes; Cinsault, Grenache, Syrah. Fresh red fruits, clean finish. (V) Magnum: £100	£14.75	£19.50	£57
CHÂTEAU IKON Côtes de Provence, France  Grapes: Grenache, Cinsault. Rich, elegant & fresh. A satiny texture with surprising minerality & a persisting finish. Magnum: £105	-	-	£60

 New for Spring & Summer  Organic Wine

All wines by the glass are available in a 125ml serve.

GINORESTAURANTS.COM